



Beverage Service

Choose from a selection of beverage services each designed to coordinate with any event.

Premium Open Bar Package

Selection of premium liquor, imported & domestic beer, house wine, champagne & soft drinks

- One Hour \$16.00 per person
- Two Hours \$32.00 per person
- Three Hours \$44.00 per person

Non-Premium Open Bar Package

Selection of well liquor, domestic beer, house wine & soft drinks

- One Hour \$14.00 per person
- Two Hours \$28.00 per person
- Three Hours \$36.00 per person

Beer & Wine Open Bar Package

Imported & domestic beer, house wine & soft drinks

- One Hour \$12.00 per person
- Two Hours \$24.00 per person
- Three Hours \$32.00 per person

*tax and gratuity no included

Platters

Small serves 10 guests

Large serves 20 guests

Cheeses of Britain

Selection of imported cheeses to include: Irish porter, claret cheddar, sage derby accompanied by grapes & crackers

Small: \$60

Large: \$90

Vegetable Crudités

Fresh vegetables accompanied by homemade dips

Small: \$45

Large: \$90

Fresh Fruit Platter

An array of seasonal fruits & berries

Small: \$50

Large: \$90

King's Platter

Beer-battered onion rings, jalapeño peppers stuffed with cheddar cheese crispy chicken fingers & fried calamari

Large: \$100

English Tea Sandwiches

Assorted finger sandwiches on wheat & white bread tuna, ham, shrimp, egg & chicken salad

Small: \$60

Large: \$80

Sandwich Platter

Ahi-tuna, roast beef, chicken, steak, grilled vegetables & smoked turkey

Small: \$80

Large: \$115

Fiesta Platter

Tortilla chips with guacamole & salsa

Large: \$50

Chilled Shrimp Platter

Jumbo shrimp served with cocktail sauce

Small: \$75

Large: \$150

Grilled Skewer Platter

Grilled beef, chicken & glazed shrimp

Small: \$75

Large: \$125

Quesadilla Platter

A combination of:

I) spinach, onion, mushrooms & cheddar cheese.

II) grilled chicken with onion & Mexican cheese.

III) chorizo & queso Oaxaca.

IV) zucchini, yellow squash, mushrooms & cheddar cheese.
served with guacamole & pico de gallo

Large: \$80

Antipasto Platter

Grilled vegetables, artichoke hearts, mixed olives, roasted
tomatoes shaved parmesan & sliced prosciutto

Small: \$75

Large: \$125

Vegetarian Platter

Assorted grilled vegetables, marinated olives
homemade hummus with pita bread

Large: \$65

Salmon Platter

Thin-sliced, smoked & cured salmon served with chives
crème fraiche & dill mustard sauce

Small: \$65

Large: \$95

Tomato & Mozzarella Platter

With basil, balsamic vinegar & extra virgin olive oil

Small: \$60

Large: \$80

Pâté Platter

Three rich varieties: chicken, calf's liver, lobster.
served with cornichon, berries, marmalade & crackers

Large: \$105

Fish & Chips Platter

Olde-English style battered fish served with tartar sauce & malt
vinegar

Small: \$80

Hors-D'oeuvres

(Minimum 2hrs)

\$12 per person per hour (4) selections
Each additional item \$3 per person per hour

Cold Selection

Smoked salmon with dill crème fraiche

Prosciutto wrapped asparagus

Gulf shrimp served with cocktail sauce (add \$3/hr)

Country pâté on toast

Endive leaf with gorgonzola & walnuts

Assorted brochettes

Roast beef wrapped in arugula leaves

Tuna tartare on yellow corn chips

Homemade gravlax on toasted baguette

Tomato basil & fresh mozzarella skewers

Caramelized figs wrapped in prosciutto

Lump crab meat on filo cups

Ceviche shots

Hot Selection

Mini beef & chicken empanadas

Chicken fingers with honey mustard

Crab cakes with tartar sauce (add \$3/hr)

Chicken & beef satay with spicy peanut sauce

Mini vegetable spring rolls

Franks in a blanket

Jalapeño poppers stuffed with cheddar cheese

Grilled baby lamb chops with mint jelly (add \$4/hr)

Fried cheese sticks with marinara sauce

Vegetable samosas

Kobe beef sliders (add \$2/hr)

Swedish meatballs

Warm goat cheese cakes

Sea scallops wrapped in bacon

Assorted quiches

Fried shrimp rolled in phyllo dough

Wild mushrooms & risotto arancini

Mini croque monsieur

Baked clams

Triangle quesadillas

Smoked salmon pizza with crème fraiche

Chicken lollipop

The Commons' Buffet

Mixed green salad
Penne pasta with grilled chicken & homemade marinara
Grilled salmon with couscous & saffron Sauce
String beans with garlic & parsley
Rice pudding with berries soup
Flourless chocolate cake

\$28.75 per person

The Lords' Buffet

Crab cakes with tartar sauce
Vegetable crudités
Chicken tikka masala
Bangers & mash
Sautéed vegetables
Apple crumb cake
Triple chocolate cake

\$ 35.75 per person

The King's Buffet

Gulf shrimp with cocktail sauce
Hummus & pita bread
London broil with garlic mashed potatoes & mushrooms
Roasted chicken with Thai rice & red pepper coulis
Sautéed string beans with olive oil & garlic
Pecan tart
Truffle cake

\$42.75 per person

Sweets

Chocolate Dipped Strawberries

\$36 per dozen

Homemade Cookies

Chocolate chip, white chocolate & oatmeal raisin
\$18 per dozen

Petit Fours

Assorted French pastries & cookies
Small \$48
Large \$90